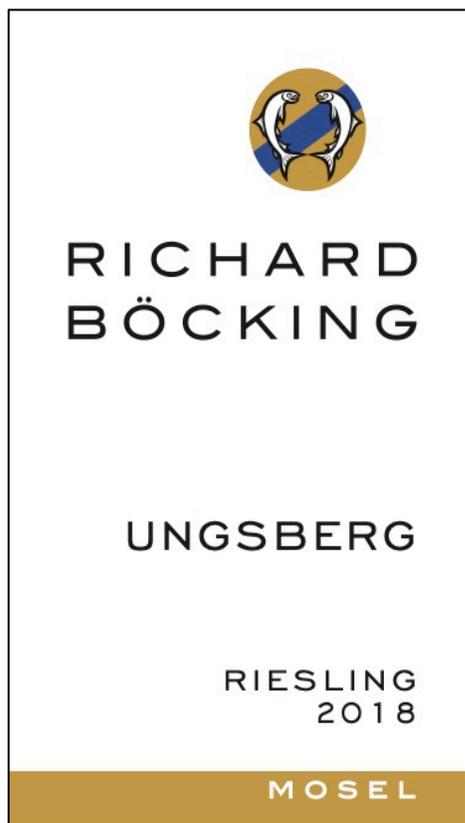


## Wine Profile



### 2018 Ungsberg Mosel, Germany

Vintage: 2018

Fruit: 100% Riesling

Appellation: Traben-Trarbach, Germany

**Vineyard:** The fruit for this dry wine comes from our sustainably farmed Ungsberg vineyard on breathtakingly steep slopes high above the Mosel River in the Kautenbach valley. These south-facing slopes are covered in blue and grey slate with quartz deposits near the roots. The Ungsberg is known for the extreme pitch of the slopes, as well as for the spices from the healing herbs and salved grown in the vineyard since the Roman-Celtic era. This wine comes primarily from ungrafted, old vines, 40-60 years old. Grape vines have been cultivated on this spot since the Roman times.

**Harvest Dates:** late October 2018.

**Specifications:** 13.5% alcohol, 2.9 g/l residual sugar, 5.9 g/l total acidity

**Production Notes:** The fruit for this wine is deep, rich and intense, produced only from the healthiest and oldest vines in this vineyard (40-60 years old). It is carefully hand picked late in the season to allow for ideal ripeness. All fruit is painstakingly hand sorted to allow only the best grapes to be crushed for this grand cru. The juice is fermented by natural occurring yeast only- no added cultures- slowly at cold temperatures until the perfect balance of acidity and fruit is reached. The wine was aged on the natural yeast (sur lies) for 8 months, then aged in 50% stainless steel barrels and 50% French barriques. This wine was bottled on 17 August 2019.

**Tasting Notes:** This heady, elevated wine showcases racy spices and strong herbaceous flavors, indicative of the Ungsberg vineyard with its 27 different wild herbs and salves growing amongst the vines. Passionfruit and tropical notes highlight almost over-ripe pear flavor in the background. A powerful Riesling with great structure. This wine will be best 2020-2031.



**WEINGUT RICHARD BÖCKING**

WEINBAU SEIT 1624

TRABEN-TRARBACH • MITTELMOSEL

